JOURNAL OF DAIRY RESEARCH

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VOLUME 41, 1974

CAMBRIDGE UNIVERSITY PRESS

PUBLISHED BY
THE SYNDICS OF THE CAMBRIDGE UNIVERSITY PRESS
Bentley House, 200 Euston Road, London, NW1 2DB
American Branch: 32 East 57th Street, New York, N.Y. 10022

Printed in Great Britain at the University Printing House, Cambridge

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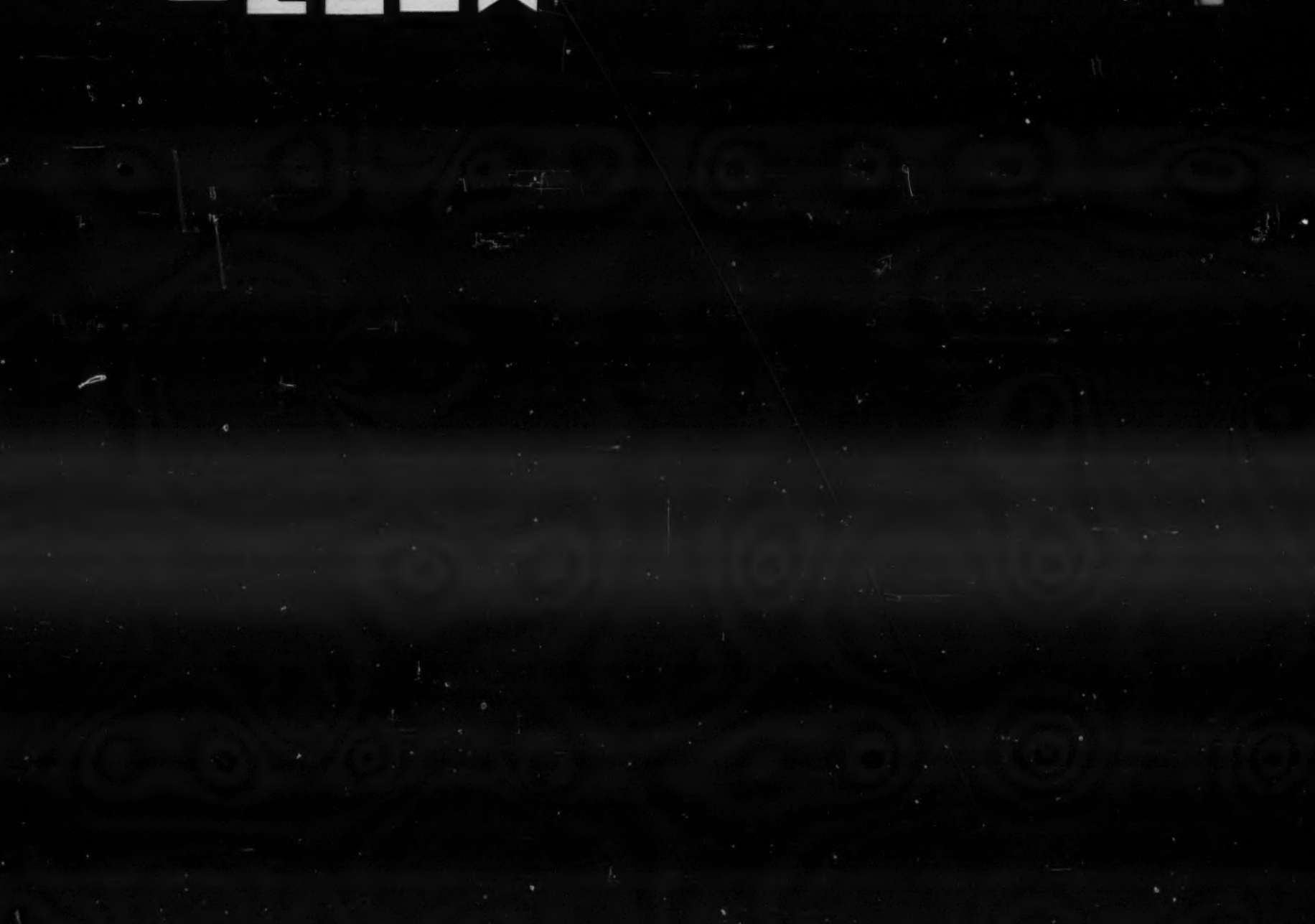
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